



What Is Nutrition?

Food should taste good when we eat! But it should also have "nutrients." Nutrients are building blocks that keep your body strong. They are healthy. You need them to heal when you get sick, to grow and to stay alive. Vitamins and minerals are some of the nutrients found in food. Each one is important for a different reason.



Junk Food

All foods have calories. The calories are fuel for our bodies. But, junk food has empty calories. The calories do not have enough nutrition.

What would happen if an adult put soda in their car instead of gasoline? After some time the car would not work.



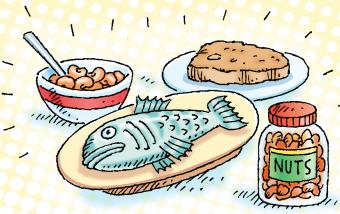
That is what happens when we eat too much junk food. We may get diseases that we do not have to get. We destroy our bodies.

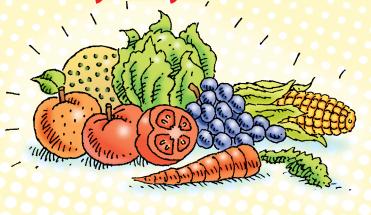
Junk food may have too much sugar and fat. The empty calories in the sugar and fats can make your body weigh more than it should. If it does, your whole body has to work harder with the extra weight. Junk foods may have too much salt (another name is sodium). Too much salt is bad for your heart.

FOOD Groups Eat these every day:

Fruit and vegetables

Eat between 2 ¹/₂ and 4 ¹/₂ cups of vegetables and fruit of every color!



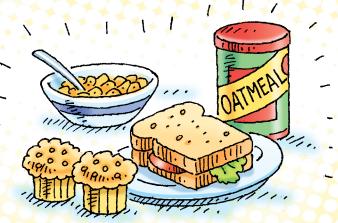


Protein (The meat group)

- Eat lean meats (without too much fat) and chicken. Eat beans, fish and nuts too.
- Eat 1 to 2 servings each day.

Grains

The best grains are whole grains. At least half of your grains should be whole grains. You need between 4-6 servings each day.



Dairy

Eat 2 to 3 cups of foods that come from milk.



Fats

You need some fats every day.
The best fats come from nuts, fish, and vegetable and plant oils.
Do not eat too much butter, cream and meat fat. These fats come from animals.

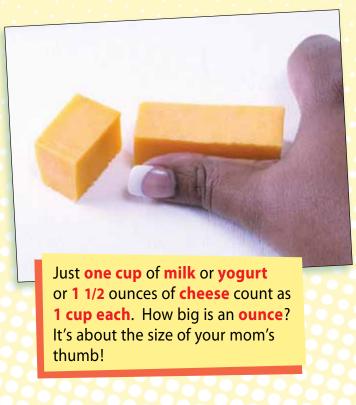
Only 1 out of every 3 calories should be from fats. How many calories do you need? Check on page 11. Can you do the math?

More About Food Groups



These foods also have vitamins and minerals. Vitamin A is good for your eyes. Potassium is a mineral. It can keep your heart healthy, and it is good for muscles.







Protein (The meat group)

Protein also makes you feel full. Protein is needed for **healthy hair**, **skin** and **bones**. It helps your **muscles**, **blood** and **organs** work like they should.

Here are some **high-protein** foods!

You will need **one** or **two servings** of **high-protein** foods each day.



Fruit Parfait Lesson

Why is a fruit parfait healthy?

Yogurt is part of the milk group. So it has calcium, protein and potassium. But watch out for sugar! Some brands have too much. Yogurt tastes great with fresh Florida fruit and nuts.

for your eyes, your memory and some infections. They have vitamins and minerals that can keep some people from getting diseases.



have very little fat. They do not have any salt. They have potassium and lots of vitamin C.





Oranges have potassium and calcium. They also have a lot of vitamin C and other special vitamins and minerals.

Nutrition Question:

Why is too much **sugar** bad for you?



Vitamin C can help you fight a cold.



All Melons have potassium and vitamin C. Cantaloupes are good for your vision.

What About Sugar?

Sugar adds extra calories. But it has very little **nutrition**. Too much sugar can make you fat and rot your teeth. **Fruit** is the best sweet food because of the **vitamins**, **minerals**, and **fiber**.



An already cooked or prepared food may have extra sugar. Look at the ingredients on many frozen, canned or packaged foods.

Fewer "g"s or grams are better.

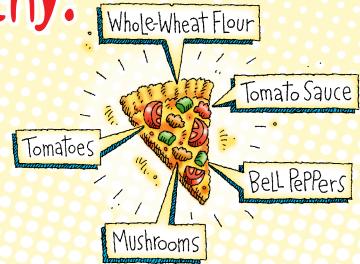
rewer "g"s or grams are better	
Nutrition Facts	Nutrition Facts Serving Size 28 g
Serving Size 8 Servings per Container	Amount Per Serving Calories 103 Calories from Fat 15
Amount Per Serving Calories 200 Zalories 200 Zalories 200	Tota Fat 2g % Daily Value* Satu sted Fat 0g 3%
Total Fat 0g 3%	Trans at 0g Choleste of 0mg Sodium 1: 5mg 0%
Total Carbo rates 359	Total Carb hydrate 21g 7%
Protein Ug Protein Ug Not a significant source of saturated fat, trans fat, Not a significant source of saturated fat, vitamin C,	Sugars 1g 11% Protein 3g
Not a significant source of saturated rac, or cholesterol dietary fiber, vitamin A, vitamin C, calcium and iron. • Percent Daily Yalues are based on a 2,000 calorie.	Vitamin A 16% • Vitamin C 11% Calcium 11% • Iron 4994
• Percent Daily Valled diet.	*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your alogic made.

Sometimes different names for sugar are used on the food's label. These are some of those different names:

Brown sugar
Corn syrup
Corn sweetener
Dextrose
Fructose
Glucose
Honey
Syrup
Lactose
Malt syrup
Molasses
Raw sugar
Sucrose
Syrup
Invert sugar

Read the **food label** on your favorite food from the grocery store. How many **different words** for sugar do you see? Why Are Some Pizzas
Healthy?
Whole-Wheat Flour

Pizza can be nutritious if it is made with whole grain flour, tomatoes, and a lot of vegetables. Cheese has calcium but it also has fat calories; do not eat too much. You can also add lean hamburger, chicken or other lean meats for protein.



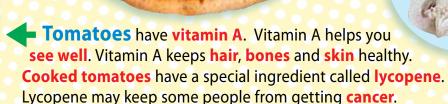
Tomato sauce has potassium.

Remember, it is good for muscles and skin. Potassium can also help keep people from getting heart attacks.

have vitamin A, vitamin C and vitamin B6 (red peppers have the most). So bell peppers are good for your eyes, hair and bones, and help fight colds.



have lots of healthy minerals.
They also fight bacteria.

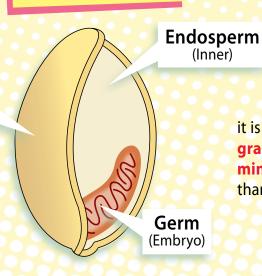


What are Whole Grain Foods?

Whole grain foods have all of the grain. They have all of the parts of the wheat, corn or rice that you can eat.

When a grain is refined or enriched, some of the endosperm and germ are taken away. Refined or enriched bread is sometimes called white bread.

A Wheat Kernel



Foods made from whole grains have much more fiber than foods made with enriched or refined grains. Fiber is good for your intestines (your guts); it is good for your heart. Whole grain breads have more vitamins, minerals and phytochemicals than refined or enriched breads.

Eat between 4 and 6 servings of grains each day. These are one serving each:



Whole grain cereal (not enriched or refined)

Serving size: 1 cup



Popcorn

(without butter and salt) Serving size: 3 cups

Whole-wheat bread

Bran

(Outer)

(not enriched, refined, white or multigrain) Serving size: 1 slice

Whole-wheat pasta

(not enriched pasta) Serving size: ½ cup





Brown rice

(not white rice) Serving size: ½ cup



Oatmeal -

(all oatmeal is wholegrain) Serving size: ½ cup



Whole-wheat crackers -

(not enriched crackers) Serving size: 5-8 crackers



How Many Fruit And Vegetables?

How much is a cup?

One whole fruit or vegetable is the same as 1 cup.



These also count as 1 cup:

1 small glass of orange juice, tomato juice or apple juice



2 cups of salad greens, lettuce or spinach



2 stalks of celery



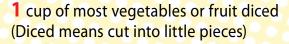
1 slice of watermelon



1/2 cup of dried fruit like raisins, or dried apples



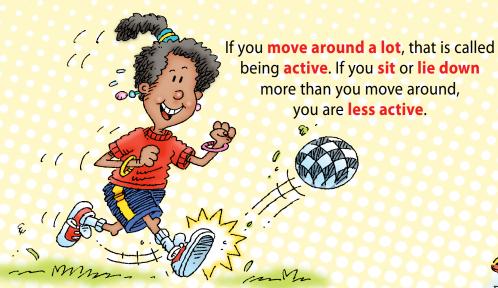
1 cup of cooked beans or peas





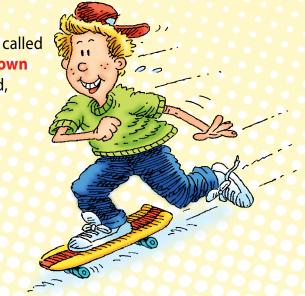


What Your Body Needs:



Less active children need 1,200 calories each day.





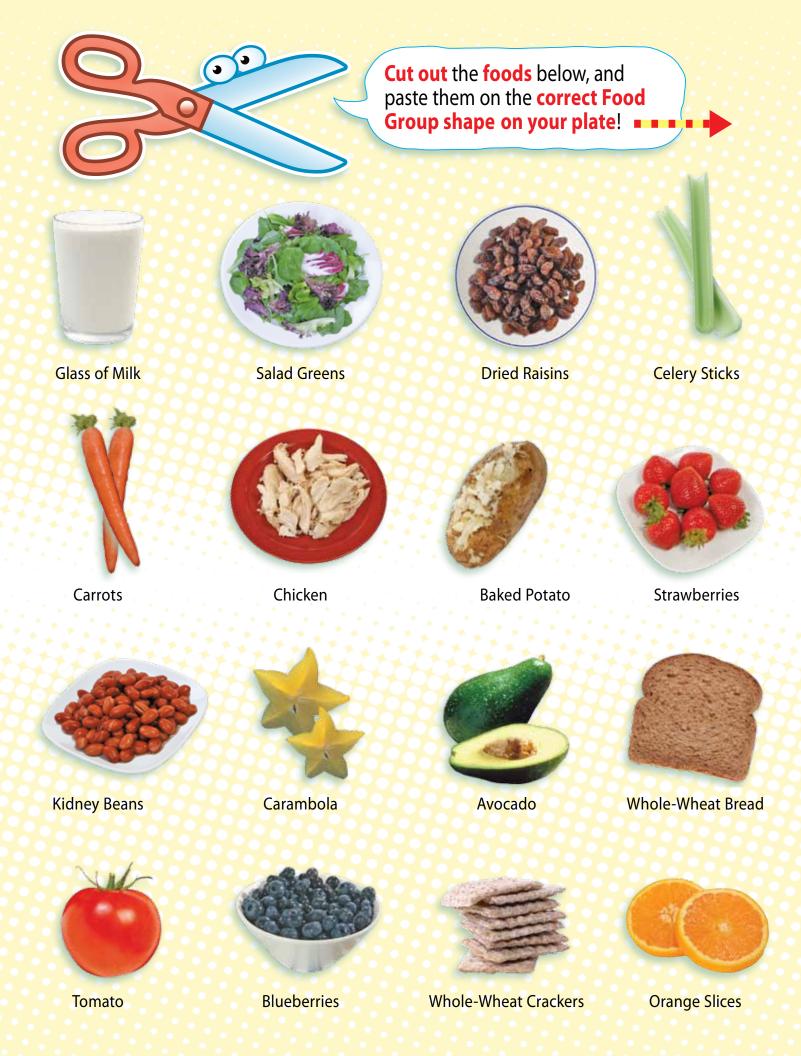
Active children should eat enough food to get up to 2,000 calories each day.



Fruit, Vegetables and Calorie needs

How old are you? Are you a boy or a girl? Look at the **chart** below. Find out **how many servings** of **fruit and vegetables** you need. Find out how many **calories** you need.

Activity Level GIRLS	Age	Fruits (cups)	Veggies (cups)	Calories needed each day
Less active	4-8	1	11/2	1,200
Average active	4-8	1½	2	1,400-1,600
Very active	4-8	1½	2 ½	1,400-1,800
BOYS				
Less active	4-8	1	11/2	1,400
Average active	4-8	1½	2	1,400-1,600
Very active	4-8	2	2 ½	1,600-2,000



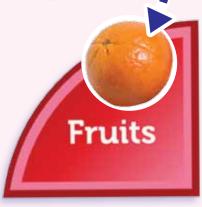
Fill Up Your Plate with Goods!

Cut out the foods at right and left, and paste them on the correct Food Group shape!

Ask your teacher if you are correct!

EXAMPLE:

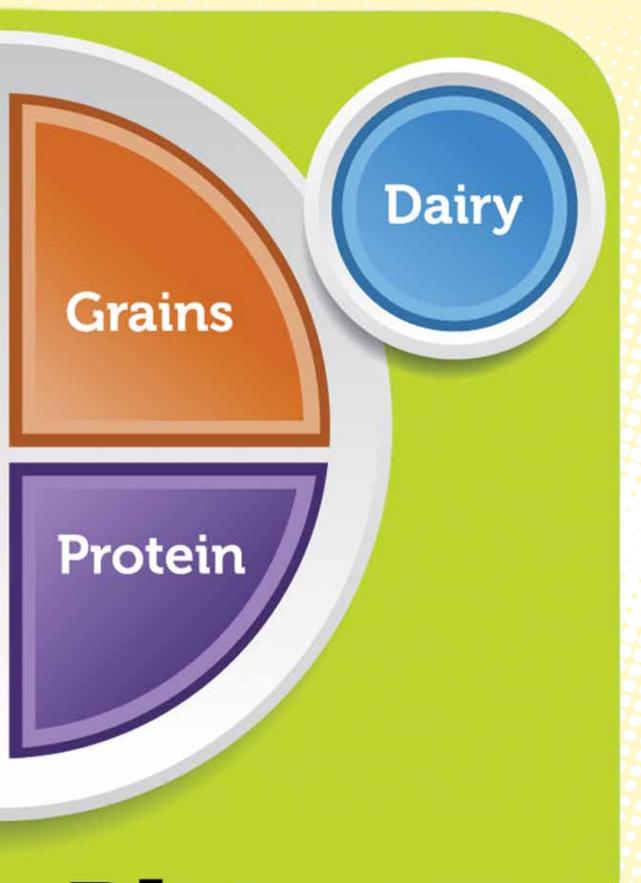
A **Tangerine** is a **Fruit**, so it would go on the **Fruit Group** shape!



Fruits

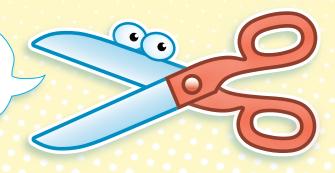
Vegetables

Choose

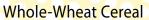


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Cut out the foods below, and paste them on the correct Food Group shape on your plate!









Cucumber



Orange Juice



Whole-Wheat Pasta



Peanut Butter



Watermelon



Sliced Fish



Yogurt



Tangerine



Egg



Ear of Corn



Popcorn



Cabbage



Sliced Peppers



Cheese



Oatmeal

How Much Do I Need?

1

You need **3 cups** of dairy foods. You drank **one glass of milk** today. What else do you need to eat or drink to get enough **dairy**? You need 2 cups of vegetables. You ate 2 cups of salad greens today. What else do you need to eat to get enough vegetables?

4



2

You need 2 cups of fruit.
You ate one cup of blueberries today. What else do you need to eat or drink to get enough fruit?



You have had 8 strawberries today. What else do you need to eat or drink to get two cups of fruit?



3

You need 4 servings of grains. You ate one slice of bread today. What else do you need to eat to get enough grains?



You have had **no protein** today. What is a food with a lot of **protein**?





What Is A Food Label?

A **food label** tells us how much **nutrition** is in the **food**.

It shows the calories, -

It shows the fat, -

It shows the salt --- (sodium),

It shows the protein, ~

It also shows the other **nutrients** that are in the food.

It also tells you the amount of servings.

Food labels tell you how much of the **nutrient** is in that food. If a food label says it gives you **10%** of your **protein** for the day, you need other foods that make up the other **90%**.

Some foods are made up of many foods put **together**. A food label tells you the food that is used **most**. That food is the **first ingredient**. The food that is used **second most** is the **second ingredient**, and so on.

Nutrition Facts

Serving Size 28 g

→ Amount Per Serving	
Calories 103 Cal	ories from Fat 15
	% Daily Value
→ Total Fat 2g	3%
Saturated Fat 0g	1%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 186mg	8%
Total Carbohydrate 21g	7%
Dietary Fiber 3g	11%
Sugars 1g	
Protein 3g	

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>	Vitamin A	16%	٠	Vitamin C	11%
	Calcium	11%	•	Iron	49%
	*D / D				

^{*}Percent Daily Values are based on a 2,000 calorie diet. Your daily values

Nutrition Facts

Servings per contain	51
Amount Per Serving	
Calories 200	Cal from Fat 0
	2 Daily Yalue
Total Fat 0g	0%
Sodium 35mg	3%
Total Carbohydrat	es 35g 14%
Sugars 34g	-11.

Protein 0g

Serving Size

Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, vitamin A, vitamin C, calcium and iron.

^{*} Percent Daily Values are based on a 2,000 calorie diet.

Recipes

Florida Vegetable Pizza

Ingredients:

(1) 9-inch whole-wheat pita flat bread ¼ cup premade low-fat spaghetti or pizza sauce

1/4 cup low-fat shredded mozzarella cheese

½ cup total sliced Florida vegetables (bell peppers, mushrooms, tomatoes, onions, or another favorite)

1 teaspoon Italian seasoning



Spread sauce evenly over pita.

Evenly sprinkle cheese over the sauced pita.

Arrange the vegetables in a fun pattern on top of the cheese.

Sprinkle with Italian seasoning. Bake pizza on a cookie sheet in a preheated 350 degree oven for 3 to 5 minutes or until cheese begins to brown.

Let cool slightly and enjoy.

Serves 2



Fruitberry Parfait

Ingredients:

2 cups low-fat vanilla yogurt
2 cups Florida fruit, diced
(blueberries, strawberries,
cantaloupe, honeydew,
mango as desired)
1/2 cup granola
Citrus for garnish
(4) clear plastic cups, 6 to 8-ounce

Preparation:

Layer fruit and yogurt in even layers. Top each cup with granola and garnish with citrus.

Serves 4

Florida Pop-nut Balls

Ingredients:

1/2 cup Florida honey
2/3 cup smooth Florida

peanut butter

4 cups popped popcorn
Long pretzel sticks

1 cup roasted and salted peanuts

1 cup granola breakfast cereal

Preparation:

Heat honey in a large saucepan over medium heat until bubbling.

Stir in peanut butter and blend until mixture is smooth and runny.

Remove pan from heat and stir in granola, peanuts and popcorn.

Stir popcorn mix until evenly coated. Let cool at room temperature, then refrigerate. Use your hands to press popcorn mixture into clusters or balls. Place on flat tray and insert bamboo skewer or popsicle stick. Refrigerate for 1 hour.

Serves 6



Ingredients:

2 cups of any Florida fruit

If selected, remove rind and seeds from mangos, watermelon, cantaloupe, honeydew or citrus.

Remove stem from strawberries. Remove ends from carambola. Chop selected fruit into

large chunks

1 cup low-fat milk

2 cups vanilla frozen low-fat yogurt 8 ice cubes

Preparation:

Place fruit in blender, with half of the milk.
Make sure lid is on tight. Blend fruit with
milk on high speed until smooth. Add frozen
yogurt, remaining milk, and ice cubes and
continue to blend until smooth and creamy. Serve
immediately. Pour any leftovers into an ice cube
tray and freeze for later use.

Serves 2-4



Recipes

Strawberry Fun Pops

Ingredients:

12 Florida strawberries

12 (4-inch) lollipop or popsicle sticks or 6-inch bamboo skewers

1 cup lightly crushed whole grain cereal

1/2 cup low-fat vanilla yogurt

Preparation:

Rinse strawberries. Slice the top off of the wide end of the berry, removing the leaves. Insert sticks into the narrow end of the strawberry. Dip berry in yogurt, then in the cereal.

Serve immediately.

Serves 4-6



Crunchy Critter

Ingredients:

3 cups Florida vegetables diced (cucumber, peppers, carrots, celery, lettuce, tomato as desired)
6 whole-wheat wraps (soft tortillas)

34 cup low-fat cream cheese,34 cup hummus spread

Spread a thin layer of cream cheese or hummus (about 2 tablespoons) over each tortilla. Add about ½ cup of veggies to each tortilla. Roll up tortillas (flatten with each turn) to form a tight spiral. Use a small amount of cream cheese or hummus to seal up the rolls. Cut each roll into 5 sections.

Arrange rolls on a plate and use additional veggies to make a "bug."

For each roll:

Create legs with 5 baby carrots cut in half lengthwise.
Create the face with 1 grape tomato Create eyes with extra diced pepper. Create antennas with 2 thin carrot strips.
Stick eyes and antennas into face as shown.

Yield 6 Servings

Florida Veggie Bird

Ingredients:

1 large honeydew melon or Florida cantaloupe

1 small Florida yellow squash

1 cup cubed cheddar cheese

1 medium Florida yellow pepper

1 medium Florida red pepper

1 medium Florida green pepper, cut into squares

1 cup Florida cucumber, peeled and cubed

1 pint Florida grape tomatoes

12-18 bamboo skewers

1 box of toothpicks



Preparation:

To keep the melon from rolling, cut a shallow slice off the rind to form a flat base.

Attach the squash, large portion pointing up, to the melon with part of a bamboo skewer.

Cut a square of green pepper or cucumber diagonally in half, forming two triangles.

Cut a thin slice of red pepper for the wattle. Attach both using a toothpick to the squash.

Attach two tomatoes, one for each eye, using toothpicks.

Cut red pepper into six strips, use three strips per foot, and set into place (optional.)

Alternate tomatoes, cheese, green pepper and cucumber on skewers to use as tail feathers. Slice red and yellow pepper lengthwise into ½-inch wide slices.

Create 7-10 pieces to use as side feathers.

Stick the pepper slices in place with toothpicks.

Serves 4 to 6

Florida Fruit

Florida fruit taste great and they are fun to eat. They also help you stay healthy.

Avocado, Florida

Oval shape with dark green skin and yellow flesh. Creamy, buttery flavor

In season: June through March Minerals: Magnesium,

Potassium

Vitamins: Vitamin E,

Foliate

Fiber: 13g per

serving

Calories (1 cup mashed): 276

Potassium is good for your heart!

Cantaloupe

Mostly round with light brown skin and orange flesh.

In season: March

through July

Minerals: Potassium

Vitamins: Vitamin A, Vitamin C

Fiber: 1g per serving
Calories (1 cup diced): 53
Vitamin A helps you grow.



Carambola

Deep lobes in gold color. It slices into

a star shape.

In season: August through March

Minerals: Copper Vitamins: Vitamin C Fiber: 4g per serving Calories (1 cup, cubed): 41

Fiber is good for your digestion.

Blueberries

Small, juicy, firm berries with deep purple skin.

In season: April through June

Minerals: Manganese

Vitamins:

Vitamin C, Vitamin K

Fiber: 4g per serving Calories (1 cup): 84

Blueberries may help

your eyesight and your memory.

Grapefruit

A round white, yellow or pink citrus

fruit that is tangy and sweet.

In season: November through June Vitamins: Vitamin A (colored varieties

only) Vitamin C
Fiber: 3g per
serving

Calories (1 cup sections): 69

The water and fiber make you feel full.



Florida Fruit

Mangoes

Oval shaped with orange or rosy skin with spots. The flesh is yellow.

In season: May through

September

Vitamins: Vitamin A, Vitamin B6, Vitamin C Fiber: 3g per serving Calories (1 cup sliced): 107

Vitamin C keeps your blood healthy.



Medium sized red berries with a green stem and lots of tiny seeds. In season: January through April

Vitamins: Vitamin C

Calories (1 cup, halves): 49

Try a strawberry smoothie. Vitamin C helps you fight sickness.



Watermelon

Red flesh with sweet taste with seeds

In season: April through July Vitamins: Vitamin A, Vitamin C

Fiber: 1g per serving Calories (1 cup): 46

Watermelon is 88% water.
Vitamin A keeps your skin healthy.



Oranges

Round yellow or orange fruit with thick skin. Sweet and very juicy.

In season: October through June Minerals: Thiamin, Potassium and

Calcium

Vitamins: Vitamin C Fiber: 4g per serving

Calories (1 cup sections): 85

Calcium is good for your bones.

Tangerines

Bright orange in color, round and small

with easy to peel skin

In season: September through May Vitamins: Vitamin A, Vitamin C

Fiber: 4g per serving

Calories (1 cup sections): 103

Tangerines are low in fat and sodium.



Florida Vegetables

Florida vegetables taste great and they are fun to eat. They also help you stay healthy.

Cabbage

Round with leaves in purple or light green. It looks like lettuce but it is crunchier.

In season:

November through

June

Vitamins: Vitamin A, Vitamin C, Vitamin K Fiber: 2g per serving

Calories (1 cup): 28

Vitamin A helps you see in the dark.



Celery

The long pieces with leaves at the end are called stalks.

In season: October through June

Minerals: Potassium Vitamins: Folate.

Vitamin K

Fiber: 2g per serving

Calories (1 cup, chopped): 16

Folate is good for your blood. It helps babies and children grow.



Green beans (Snap beans)

The green crisp pods snap when

In season: October through June Vitamins: Folate, Vitamin A, Vitamin

C, Vitamin K

Fiber: 4g per serving

Calories (1 cup, chopped): 34 Fiber keeps your heart healthy.



Dark green rind with white flesh.

In season: September

through June

Vitamins: Vitamin K
Fiber: 1g per serving
Calories (1 cup,
chopped): 16

Vitamin K is good for your bones.



Tomatoes

A round or oblong red fruit In season: October through June

Minerals: Potassium Vitamins Vitamin A,

Vitamin C Fiber: 2g

Calories (1 cup chopped or sliced): 38

Tomato paste and sauces have the special ingredient lycopene. Potassium is good for your muscles.



Florida Vegetables

Peppers, Green and Red

Green or red in color, bell shaped

with 3 to 4 lobes. In season: October

through June

Vitamins: Vitamin A, Vitamin B6, Vitamin C,

Vitamin K Fiber: 3q

Calories: (1 cup green): 30 Calories: (1 cup red): 46

Vitamin C keeps your bones and teeth healthy.



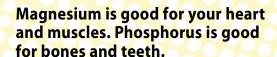
Yellow kernels surrounded by a green corn plant

In season: September

through June

Minerals: Magnesium,

Phosphorus Vitamins: Folate, Thiamine, Vitamin C **Fiber:** (1 cup): 5g Calories: 177





Potatoes

Oblong shape, brown skin and

white flesh

In season: November through

June

Minerals: Potassium Vitamins: Folate, Niacin,

Vitamin B6 Fiber: 3q **Calories:**

(1 potato, small): 130

Vitamin B6 helps you think

and stay calm.



Mushrooms

A cap top in brown or white with a thick stem In season: Year-round Minerals: Niacin, Phosphorus,

Riboflavin, Selenium

Fiber: 1q **Calories:**

(1 cup sliced): 19



How Much Do I Need?

One cup of celery is 1 stalk of celery 4 stalks of celery 2 stalks of celery



Circle the right answer!

One cup of oranges is the same as

1 whole orange 3 whole oranges 2 whole oranges One half an orange 6

One diced cup of cucumbers is the same as

3 stalks of celery

1 cup of cucumbers 3 cups of cucumbers 2 cups of cucumbers 4 cups of cucumbers



One cup of strawberries

12 large strawberries 8 large strawberries 9 large strawberries 10 large strawberries



One cup of orange juice is the same as

> A small glass of juice A large glass of juice A carton of juice Two small glasses of juice



One serving of grains is the same as

2 slices of bread One half slice of bread 3 slices of bread 1 slice of bread

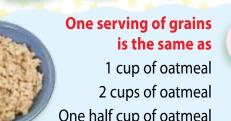


One baked potato is the same as

1 cup of potatoes 2 cups of potatoes ½ cup of potatoes 3 cups of potatoes



One half cup of oatmeal 3 cups of oatmeal





8

One cup of dairy is the same as:

> 1 cup of yogurt 2 cups of yogurt 1 cup of yogurt and 1 glass of milk 3 cups of yogurt



One serving of grains is the same as

> 1 cup of rice 2 cups of rice One half cup of rice 3 cups of rice



Nutrition Quiz

How much have you learned?

Like gasoline for cars, **calories** are for your body.

A **fruit** or **vegetable** that helps fight bacteria is

6

You need between _____ and ____ cups from the milk group (dairy) each day.

Junk food may have too much

7

The **fruit** or **vegetable** that is good for your memory is

No more than 1 out of 3 calories should come from

8

A **fruit** or **vegetable** that has lycopene is ______.

Whole grains have more
_____ than foods made from refined or enriched grains.

9

Lycopene may help prevent

Sugar can make you
_____ and rot
your _____.

10



Florida Department of Agriculture and Consumer Services

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